

## Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002 http://doh.dc.gov/service/food-safety Establishment Name EUREST DINING SERVICES **Priority** Violations COS 0 **Priority Foundation Violations** O COS Λ R 0 Address 1800 F ST NW Core Violations COS 0 R 0 Certified Food Protection Manager (CFPM) City/State/Zip Code Washington, DC 20009 KATREADA THOMAS CFPM #: FS-70593 Telephone (202) 219-1448 E-mail address vancev.benno/a compass-usa.com CFPM Expiration Date: 06/03/2019 Date of Inspection 06 / 15 / 2016 Time In 01 = 45 PM Time Out 02 = 30 PM D.C. licensed trash or solid waste contractor: License Holder Compass Group USA Inc D.C. licensed sewage & liquid waste transport contractor: License/Customer No. 09306xxxx-160000043 License Period 01 /01 /2016 - 12 /31 /2017 Type of Inspection Initial D.C. licensed pesticide operator/contractor: Risk Category 1 2 3 4 5 Establishment Type: Restaurant Total D.C. licensed ventilation hood system cleaning contractor: FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS **GOOD RETAIL PRACTICES** Compliance Status Compliance Status Safe Food and Water Supervision OUT N/A 1.Person in charge present, demonstrates knowledge, and IN 30.Pasteurized eggs used where required <u>IN</u> OUT performs duties OUT 31. Water and ice from approved source OUT <u>IN</u> 2.Certified Food Protection Manager IN **OUT N/A** 32. Variance obtained for specialized processing methods nployee Health ood Temperature Control 3.Management, food employee, and conditional employee; 33. Proper cooling methods used; adequate equipment for <u>IN</u> OUT <u>IN</u> OUT knowledge, responsibilities, and reporting temperature control OUT 4. Proper use of restriction and exclusion IN OUT N/A N/O 34.Plant food property cooked for hot holding OUT IN OUT N/A N/O 5, Procedures for responding to vomiting and diarrheal events 35.Approved thawing methods used ood Hygienic Practices OUT 36. Thermometers provided and accurate OUT 6.Proper eating, tasting, drinking, or tobacco use OUT 7. No discharge from eyes, nose, and mouth <u>IN</u> OUT 37.Food properly labeled; original container <u>iN</u> ontrol of Hands as a Vehicle of Contamination Prevention of Food Contamination OUT N/O 8. Hands clean and properly washed <u>IN</u> OUT 38.Insects, rodents, and animals not present 39.Contamination prevented during food preparation, storage, 9.No bare hand contact with RTE foods or a pre-approved <u>IN</u> OUT N/A N/O <u>IN</u> OUT alternate procedure property allowed and display **OUT N/A** 10. Adequate handwashing sinks properly supplied and 40.Personal cleanliness OUT <u>IN</u> OUT 41. Wiping cloths, properly used and stored accessible IN OUT N/A N/O Approved Source IN 42. Washing fruits and vegetables OUT 11.Food obtained from approved source Proper Use of Utensils IN OUT N/A N/O 12.Food received at proper temperature <u>IN</u> OUT 43.In-use utensils: properly stored IN OUT 13.Food in good condition, safe, and unadulterated 44. Utensils, equipment and linens: properly stored, dried, and <u>IN</u> OUT 14.Required records available: shellstock tags, parasite OUT N/A N/O 45.Single-use/single-service articles: properly stored and used OUT destruction rotection from Contamination **OUT N/A** 46.Gloves used properly **OUT N/A** 15.Food separated and protected Jlensils, Equipment, and Vending **OUT N/A** 16.Food-contact surfaces: cleaned and sanitized 47.Food and nonfood-contact surfaces cleanable, properly IN OUT 17.Proper disposition of returned, previously served, designed, constructed, and used <u>IN</u> OUT reconditioned, and unsafe food 48. Warewashing facilities: installed, maintained, and used, test <u>IN</u> OUT Potentially Hazardous Food (Time/Temperature Control for Safety strips ΙN OUT 49.Nonfood-contact surfaces clean Food) OUT MA N/O 18. Proper cooking time and temperatures Physical Facilities OUT N/A N/O 19.Proper reheating procedures for hot holding OUT 50.Hot and cold water available; adequate pressure OUT N/A N/O 20. Proper cooling time and temperature IN IN OUT 51.Plumbing installed; proper backflow devices <u>IN</u> OUT N/A N/O 21. Proper hot holding temperatures <u>in</u> OUT 52. Sewage and waste water properly disposed **OUT N/A** 22. Proper cold holding temperatures <u>IN</u> OUT 53. Toilet facilities: properly constructed, supplied, and cleaned OUT N/A N/O 23. Proper date marking and disposition IN OUT 54. Garbage and refuse properly disposed; facilities maintained OUT N/A N/O 24. Time as a public health control: procedures and records IN OUT 55 Physical facilities installed, maintained, and clean Consumer Advisory OUT 56.Adequate ventilation and lighting; designated areas used OUT N/A 25.Consumer advisory provided for raw or undercooked foods OUT = not in N/O = notHighly Susceptible Populations IN = in compliance compliance observed **QUT N/A** 26. Pasteurized foods used; prohibited foods not offered Chemical COS = corrected on-R = repeat **OUT N/A** 27.Food additives: approved and properly used N/A = not applicable**OUT N/A** 28. Toxic substances properly identified, stored, and used violation Conformance with Approved Procedures 29.Compliance with variance, specialized process, and HACCP IN OUT NA

## Establishment Name EUREST DINING SERVICES Establishment Address 1800 F ST NW

OBSERVATIONS		25 DCMR	CORRECTIVE ACTION	S	
49 (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS) cabinet spaces out front contain dust		1903.1	Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.		
Sanitizer: Quaternary	y Ammonium, 200 ppm, 0	0.0 pH, 00.0°	F		
Item/Location	Temp Item/Location	Т-	mn Item/Location	Temp	Itam/Location To

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
Hot Water (3-compartment sink)	113.0F	Hot Water (Handwashing Sink - kitchen)	112.0F	Soup (Soup Warmer) (Hot Holding)	155.0F	(Refrigerator - reach-in)	38.4F				
(Refrigerator - display)	39.0F	(Reach-in Freezer)	-9.0F								
Inspector Comments:  No objection to issuance of a new license.  If you have any questions, email food.safety@dc.gov											
		K	atreada	S. Thomas	0	6/15/2016					
Person-in-Charge (S	ignature)	(F	rint)	100	_	Date					
·	100										
Joyce Moor			64	06/	/15/2016						
Inspector (Signature	<u> </u>	(Print)		Badge #	Da	te					

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